

# Swiateczne

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **13.5**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	5 kg (63.3%)	82 %	5
Grain	Słód CHÂTEAU PEATED	1 kg (12.7%)	80 %	50
Grain	Chateau crystal	1 kg (12.7%)	--- %	150
Grain	Monachijski	0.4 kg (5.1%)	80 %	16
Grain	Viking Wędzony torfem	0.5 kg (6.3%)	81 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	20 min	8.9 %
Boil	Wai-iti	30 g	30 min	4.1 %
Boil	Azacca	10 g	20 min	14 %
Boil	Cascade PL	25 g	20 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis